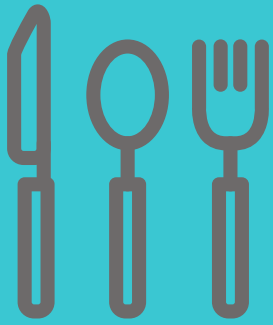


Food Safety Newsletter



May, 2016



TIP OF THE MONTH:

consumer advisory:

*KIDS menus SHOULD NOT have a consumer advisory on them. FOOD for CHILDREN MUST BE COOKED COMPLETELY meeting ALL COOKING temperature requirements.

FOOD SAFETY TRAININGS

Thurs. 6/28/16
1:30-3:30pm
City Hall rm. 211

Please RSVP to
asullivan@newtonma.gov if you or
your employees would like to come

Food Grading Update

Here's how grades looked in the month of May:

Average Grade: 360
(90% Superior!)

Grades Received:
Superior: 22
Excellent: 10
Fair: 3

What were some commonly cited violations in the month of May?

1. Proper Cold Holding Temperatures
2. In use utensils properly used and stored
3. Packaged and Unpackaged foods- Separation, Packaging and Segregation
4. Food storage containers labeled with common name of food

Food Safety Newsletter



May, 2016



ITS HEATING UP OUT THERE!

Get your restaurant in shape for the summer weather! Here are a few common food safety problems that come with the warmer weather and some tips to avoid them.

1. Actively monitor cold holding temperatures. Flip top units should be closed at all times except when you're getting food from them. Do not use flip top units to cool food- food should be already cooled to 41 or below *before* placing in a flip top.
2. Rodents/flyes: Stay in constant contact with your designated pest control company throughout the summer, be sure the area around dumpsters is clear of trash, keep traps away from food prep and food service areas.
3. Employee health: Foodborne illness is more common during the summer months. Remind your employees to stay home with GI illnesses and be sure your employee health policy is up to date!

What was the most commonly found violation in the month of May?

66% of Restaurants inspected in May were cited for not having Proper cold holding temperatures: 3-501.16

- * Keep accurate cooling logs: Check internal temps and temps of food in every refrigeration unit once every 4 hours.
- * Designate specific employees to monitor refrigeration temperatures on a regular schedule.
- * If a unit is not working properly, take corrective action such as: calling a repair company, set up an ice bath, etc...